WHAT IS CLAIMED IS:

- 1. An ingredient for leavening bread dough comprising a chemical leavening agent encapsulated with a microporous lipid coating.
- 2. An ingredient according to claim 1, wherein said coating is hydrophobic at room temperature.
- 3. An ingredient according to claim 2, wherein said coating permits a first hydration of said ingredient with the addition of heat sufficient to saturate said coating.
- 4. An ingredient according to claim 3, wherein said coating permits a second hydration of said ingredient with the addition of heat sufficient to melt said coating.
- 5. An ingredient according to claim 3, wherein said coating permits said first hydration at a temperature of 85°F.
- 6. An ingredient according to claim 4, wherein said coating permits said second hydration at a temperature of 95°F.
- 7. An ingredient according to claim 1, wherein said coating comprises at least about 25% by weight of said ingredient.
- 8. An ingredient according to claim 7, wherein said coating comprises at least about 40% by weight of said ingredient.
- 9. An ingredient according to claim 8, wherein said coating comprises at least about 50% by weight of said ingredient.
- 10. An ingredient according to claim 1, wherein said chemical leavening agent is a base.

- 11. An ingredient according to claim 1, wherein said chemical leavening agent is an acid.
- 12. An ingredient according to claim 1 wherein said ingredient has a mean particle size from about 50 microns to about 100 microns.
- 13. An ingredient according to claim 1 wherein said microporous lipid coating is selected from the group consisting of monoglycerides, diglycerides, triglycerides, waxes, organic esters, and combinations thereof.
- 14. An ingredient according to claim 13 wherein said microporous lipid coating is hydrogenated vegetable oil.
- 15. A bread dough composition comprising a chemical leavening ingredient, said ingredient comprising a chemical leavening agent with a microporous lipid coating.
- 16. A bread dough composition according to claim 15 wherein said microporous lipid coating is hydrophobic at room temperature.
- 17. A bread dough composition according to claim 16 wherein said coating of said ingredient permits a first hydration of said ingredient with the addition of heat sufficient to saturate said coating.
- 18. A bread dough composition according to claim 17 wherein said coating of said ingredient permits a second hydration of said ingredient with the addition of heat sufficient to melt said coating.
- 19. A bread dough composition according to claim 17 wherein said coating permits said first hydration at a temperature of 85°F.
- 20. A bread dough composition according to claim 18 wherein said coating of said ingredient permits said second hydration at a temperature of 95°F.

- 21. A bread dough composition according to claim 15 wherein said microporous lipid coating comprises at least about 25% by weight of said improved ingredient.
- 22. A bread dough composition according to claim 21 wherein said microporous lipid coating comprises at least about 40% by weight of said improved ingredient.
- 23. A bread dough composition according to claim 22 wherein said microporous lipid coating comprises at least about 50% by weight of said improved ingredient.
- 24. A bread dough composition according to claim 15 wherein said chemical leavening agent is a base.
- 25. A bread dough composition according to claim 15 wherein said chemical leavening agent is an acid.
- 26. A bread dough composition according to claim 15 wherein said chemical leavening ingredient has a mean particle size from about 50 microns to about 100 microns.
- 27. A bread dough composition according to claim 15 wherein said microporous lipid coating is selected from the group consisting of monoglycerides, diglycerides, triglycerides, waxes, organic esters, and combinations thereof.
- 28. A bread dough composition according to claim 27 wherein said microporous lipid coating is a hydrogenated vegetable oil.
- 29. A bread dough composition according to claim 15 wherein said ingredient comprises from about 1% to about 3% by weight of the total bread dough.
- 30. A bread dough composition according to claim 15 wherein said bread dough is a muffin dough.

31. A method of making bread with a more efficient leavening system comprising: incorporating a leavening ingredient comprising a leavening agent with a microporous lipid coating.